



Newsletter of The  
Gardeners' Club,  
Santa Cruz County,  
California

July 2017

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The Gardeners' Club annual Ice Cream Social is one-of-a-kind. As gardeners, we are perennially creative, and this creativity comes into full as we vie for best toppings contributed and in the category of most impressive make-your-own sundaes.

We give prizes—Succulent Sundaes, succulents planted in various styles of ice cream sundae cups. We'll have a generous amount to give away.

We'll provide various flavors of ice cream, chocolate sauce, maraschino cherries and whipped cream. You bring toppings—fresh from the garden, or cooked, or baked, or crumbled. Sauces, home-made or store-bought, cookie wafers, fresh fruit, herbs or herbal syrups, marshmallow fluff, nuts, candies, sprinkles, gummies, etc. We give Succulent Sundae prizes for these—will you win the prize for Most Decadent or Decidedly Delicious? Then build your sundae—will you win the prize for Most Floral, Best Dirt Sundae, Most-Like-A-Compost-Pile, Most Architectural, Most Original, Judge's Choice, People's Choice or any of the other prize categories that our judges make up spontaneously as sundaes are presented?



Succulent sundaes

# Ice Cream Social

Thursday, July 13th, 7 p.m.  
Aptos Grange, 2555 Mar Vista Dr.



Basic Dirt  
Sundae:  
Crushed  
Oreos and  
Gummie  
Worms

We enjoy lots of laughs and comradery at this event—put your calorie concerns aside and join us! Some recipes for your consideration and inspiration are on the following page .

July — National  
Ice Cream Month



## CHERRY COMPOTE

- 4 1/2 cups pitted fresh (or frozen, thawed) Bing cherries (about 20 ounces)
- 1 cup brandy or orange juice
- 1/2 cup sugar

Bring all ingredients to a boil in a large heavy saucepan; reduce heat to medium-low. Simmer until cherries are softened and start to release juices, about 10 minutes. Using a slotted spoon, transfer cherries to a medium heatproof bowl. Simmer juices until thick enough to coat the back of a spoon, 15–20 minutes. Pour reduced syrup over cherries. Makes 2 cups.



## SUMMER FRUIT SUNDAY TOPPING

- 4 plums or nectarines
- 4 pears
- 2 mangos

Honey

Cinnamon sugar or pumpkin spice

Dice up your stone fruit, pears and mangos. Drizzle on honey to taste, sprinkle in cinnamon sugar or pumpkin spice for flavor and mix well. Easy!

## PEACH & BROWN SUGAR SAUCE

- 2 tablespoons unsalted butter
- 4 large ripe peaches, pitted and sliced
- 2 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon

Melt 2 tablespoons unsalted butter in a large nonstick skillet over medium heat. Add 4 large pitted and sliced peaches to pan; cook 3 minutes, stirring occasionally. You can mash them a bit to make them saucier, or keep slices intact. Add 2 tablespoons brown sugar and 1/2 teaspoon ground cinnamon to pan; cook 1 minute or until sugar melts, stirring occasionally.

## LAVENDER EARL GREY CARAMEL SAUCE

- 2 tbsp. dried lavender
- 2 Earl Grey tea bags
- 3 cups sugar
- 4 tbsp. unsalted butter, cubed and chilled



Place lavender and tea bags in a bowl; pour 1 cup boiling water over and let cool to room temperature. Strain into a 2-qt. saucepan and add sugar; bring to a simmer over medium-high heat. Cook, without stirring, until amber colored, about 20 minutes. Remove from heat and whisk in butter. Let cool slightly before serving. Makes 2 cups.



## BLUEBERRY CRUMBLE

- 6 cups blueberries
- 1 tablespoon lemon juice
- 2/3 cup plus 1 tbsp all-purpose flour, divided
- 3/4 cup brown sugar
- 1/2 cup old-fashioned oats
- 1/2 teaspoon ground cinnamon
- 4 tablespoons unsalted butter

## FIG SAUCE

- 12-15 fresh ripe figs, peeled
- 1/2 c. sugar
- 1 c. water
- 1 tbsp. butter
- 1 tbsp. cornstarch
- 3 tbsp. lemon juice

Combine figs, sugar, water and butter in a saucepan; bring to a boil, and simmer 5-8 minutes or just until figs are tender.

Combine cornstarch and lemon juice, mixing until smooth. Stir into fig mixture; cook over low heat, stirring constantly, until thickened and bubbly. Serve warm over ice cream or pound cake.

Preheat the oven to 375 degrees. Rinse fruit and drain thoroughly. Put berries in a mixing bowl and add lemon juice and one tablespoon flour. Combine, and pour into a 10-inch pie plate. In a food processor, pulse together the remaining 2/3 cup flour, brown sugar, oats, cinnamon, and butter and pulse until it resembles the texture of breadcrumbs. Cover the berries with the topping and bake until the top has browned and the fruit is bubbling, about 30 minutes. Serve the crumble hot or at room temperature, with ice cream.

## Help! It's time for the Ice Cream Social and I didn't make anything! What to bring???

Crumbled anything (donuts, grahams, cookies, ice cream cones); pretzels; cereal (granola, fruit loops, cocoa puffs); a jar of supermarket or gourmet hot fudge; marshmallow fluff; chocolate chips; caramel; sprinkles; candy (M&M's, peanut butter cups); black sesame seeds; candied or roasted nuts; caramel corn or olive-oil popcorn; wafers; dates; cookies; candied citrus peel; lemon curd; fresh fruit; toasted pepitas; balsamic vinegar; cocoa nibs; coffee syrup, maple syrup. Surprise us!



# FIRST 50 CELEBRATION, UCSC FARM & GARDEN



## July 28–30, 2017 Center for Agroecology & Sustainable Food Systems

The First Fifty Celebration's three days of events combine an engaging lineup of speakers, workshops, tours, and music, with great local food and time for mingling with old-timers and newcomers to the sustainable agriculture community. Join us for part or all of this 50th anniversary event! For those who want to come a day early, there will be a special work party in the Chadwick Garden on July 27.

UCSC's Farm & Garden was established in 1967, two years following the opening of the school. Alan Chadwick came to the university and started the Student Garden Project, a volunteer-led venture that aimed to turn an overgrown hillside on campus into a fruitful organic garden. Chadwick was a pioneer in organic farming, developing his own version of the Biodynamic French Intensive Method. Today the UCSC Farm & Garden is part of the Center for Agroecology & Sustainable Food Systems (CASFS). They have three facilities: the Alan Chadwick Garden, the UCSC Farm and the Cowell Ranch Hay Barn. The UCSC Farm & Garden has had a big impact on agriculture and horticulture worldwide. The highly selective Apprenticeship in Ecological Horticulture at the garden has garnered attention internationally.

The 3-day retrospective and celebration will include tours, including Pescadero-area field trips to alumni farms, a banquet, a "story slam" dinner, a symposium, workshops, a kids' camp, a free breakfast at the Hay Barn and much, much more. For a complete schedule and registration information, go to <https://specialevents.ucsc.edu/casfs-fifty/index.html>.



## Summer Fruit Tree Care

### FREE TALK!

SATURDAY, JULY 22<sup>ND</sup> • 10AM-NOON

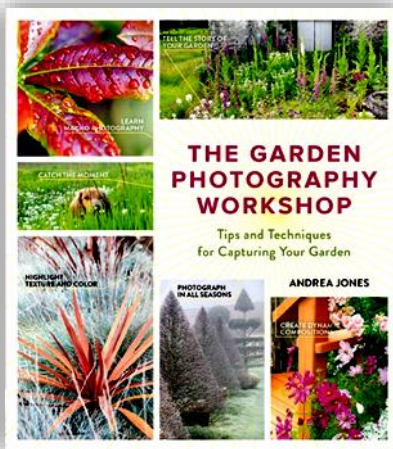
Join Matthew Sutton of Orchard Keepers for a talk on the summer care of deciduous fruit trees such as apples, pears, peaches, apricots, nectarines, plums, etc. He will cover topics such as summer pruning, fertility, irrigation, best pest control practices for this time of year, and preparation for new plantings.

**JOIN US...BRING YOUR QUESTIONS AND STORIES OF SUCCESS OR FAILURES!**

**San Lorenzo**  
GARDEN CENTER

235 River Street • Santa Cruz | 831-423-0223  
Visit us at [www.SanLorenzoGardenCenter.com](http://www.SanLorenzoGardenCenter.com)  
Store Hours: Monday-Saturday, 8am to 6pm | Sunday, 9am to 5pm

## Win This Book!



### **The Garden Photography Workshop:** **Tips and Techniques for** **Capturing Your Garden**

This practical book will help anyone, from the casual iPhone-using garden snapper to the enthusiastic hobby gardener.

One of the most rewarding aspects of gardening is sharing its beauty, both physically with those who visit and virtually with those who only see it on a screen. But capturing a garden's true essence is difficult, and often the moments worth sharing are ephemeral. In this book, internationally known garden photographer Andrea Jones shares the trade secrets that make her photos sing. You'll learn the basic photography skills and tips on using a range of camera equipment. Profiles of real gardens from around the world exemplify the most common problems a photographer can face, like harsh light, wet weather, and cramped spaces, along with advice and techniques for addressing specific concerns. We live in a photo-driven world, and this helpful guide is a complete tutorial for anyone who wants that world to be filled with beautiful images of gardens and plants.

Would you like to own a copy of this book?



...to share  
garden  
photographs  
with the

Newsletter Editor. She will include some of them in future newsletter issues. In December, everyone who has entered a photo or photos will be entered in a drawing for The Garden Photography

Workshop! Captions, or a little bit of information about why or how pictures were taken, are encouraged. You can send your photos via e-mail by attachment to [lisebixler@sbcglobal.net](mailto:lisebixler@sbcglobal.net), or mail them to 91 Country Estates Dr., Santa Cruz 95060.

## Container Gardening 101: VIDEO



At Annie's Annuals nursery, space is tight and they don't always have the luxury of planting everything in the ground. If it's been offered for sale, they've tried it in a container – from small trees to the tiniest rock garden treasures. Learn that SIZE MATTERS—container space, that is. Chubby, juicy roots need space to spread out and if hindered, will lead to less than thrilling results. Other surprising tips in this video are putting only one type of flower in each container, and using planting mix instead of potting soil. If you've been disappointed by how your containers have performed in the past then watch this video. <https://blog.anniesannuals.com/video/>

### ROSES: Summer Mulching

What a year it has been for roses! The rains stimulated blooming we haven't seen in many years. Now that the heat of summer has FINALLY arrived, we need to protect them from summer heat, which can be harmful. How? Mulch. Not only does it moderate the temperature of the soil, it deters weeds, helps to retain moisture and breaks down over time, which adds organic matter to the soil.

Fine Gardening advocates a two-layered mulch approach for feeding roses. With this system, you first give your roses a layer of compost, THEN a layer of mulch. This assures that your roses will get enough nitrogen. Next year, don't remove your mulch – it will have turned into compost, and you can mulch on top of it.

One of the biggest mulching faux pas: using too much of it! Only about two to four inches of mulch is required to do the job properly. A shallow layer will allow water to reach your plants while still regulating soil temperature. Be sure that the mulch does not rest against any canes of your rose bushes

Adapted from articles by Jackson and Perkins, [jacksonandperkins.com](http://www.jacksonandperkins.com) and <http://www.finegardening.com/two-layered-mulch-approach-feeding-roses>.

## July Workshops at DIG Gardens

Many workshops this month at DIG, 420 Water St., Santa Cruz; phone, 466-3444. For more detailed information and to register, go to <https://diggardens.com/collections/workshops>.



Staghorn Fern  
Mounting Workshop  
(Saturday July 15th at  
2PM) \$ 65.00



Cork Panel Workshop (Saturday July  
29th at 2PM). Includes corkboard  
and epiphytes. \$65.00





June 14, 2017



**How exciting! The Gardeners' Club received a Blue Ribbon Certificate of Achievement from the California Garden Clubs organization. Let's keep up the good work!**

Dear Garden Club Members,

Congratulations are in order for your garden club achievements in 2016. Having followed club activities on your websites it was determined that your club was eligible for a Blue Ribbon Certificate of Achievement from California Garden Clubs.

Your award application was submitted by Roseann Costabile, Santa Clara Valley District Director on your behalf. The certificates were awarded at the CGCI Convention held May 30-June 1 in San Luis Obispo.

California Garden Clubs has many opportunities for your club to be recognized for the projects you do throughout the year. The CGCI Awards Program is being revamped to make it easier to apply for awards and is increasing the monetary reward.

The 2017 CGCI yearbook will contain the latest awards information. I'm sure your club would love to be recognized at the state and possibly national level.

Thank your members for their commitment to excellence in the promotion of gardening, education, conservation and community pride. Continue the great work.

Sincerely,

Roseann Costabile, SCVD Director



Have children or grandchildren in your yard or garden? Look what you can make in your spare time with 12" pavers! Hopscotch quite glorified, different from the school yard version we used to play...

## OUR BOARD

Janine Canada, who is one of our new Board members, has been struck by how much work the individual Board members do. She suggested that when we have special events, we form committees so that Club members who aren't on the Board can be involved and help. When she announced this at the last monthly Club meeting, THREE people volunteered to help with the Ice Cream Social! Thank you to Dottie Lechetenberg, Lynn Bock and Marie Beckham.

The next Board meeting will be at Janine's, on Monday, July 24th, at 6:00 p.m.. Her address is 2600 Gary Dr, Soquel. Come tour her garden and join us for dinner—you don't have to be a Board member to attend.

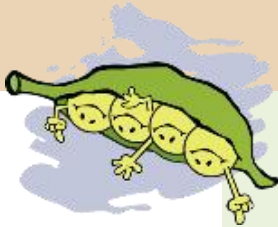
# From Blossoms

BY LI-YOUNG LEE

From blossoms comes  
this brown paper bag of peaches  
we bought from the boy  
at the bend in the road where we turned  
toward  
signs painted Peaches.  
From laden boughs, from hands,  
from sweet fellowship in the bins,  
comes nectar at the roadside, succulent  
peaches we devour, dusty skin and all,  
comes the familiar dust of summer, dust we  
eat.

O, to take what we love inside,  
to carry within us an orchard, to eat  
not only the skin, but the shade,  
not only the sugar, but the days, to hold  
the fruit in our hands, adore it, then bite  
into  
the round jubilation of peach.  
There are days we live  
as if death were nowhere  
in the background; from joy  
to joy to joy, from wing to wing,  
from blossom to blossom to  
impossible blossom, to sweet impossible  
blossom.

**It's easy-peasy to join our club!**  
Dues are \$12 per calendar year. Make check  
to "The Gardeners' Club" and mail to P.O. Box 3025, Ben Lomond,  
CA 95005. Meetings are held at 7:00 p.m. on the 2nd Thursday of  
each month at the Aptos Grange, 2555 Mar Vista Dr., Aptos  
Our front page logo is graciously shared with us by artist Lisa Za-  
dor. Order a print or see more of her work at her Etsy shop  
[www.etsy.com/shop/curiousprintpattern](http://www.etsy.com/shop/curiousprintpattern).



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